

MECKLENBURG COUNTY HEALTH DEPARTMENT  
FOOD SERVICE PLAN REVIEW CHECKLIST

Project/Facility/Address: \_\_\_\_\_  
LUESA: Code Enforcement Project Number: \_\_\_\_\_  
Contact Name: \_\_\_\_\_  
Mailing Address: \_\_\_\_\_  
Phone Number: Day \_\_\_\_\_ Evening \_\_\_\_\_

Facility Type: ☐ Restaurant ☐ Lodging/Hotel ☐ Bar Service w/o food ☐ Seafood/Deli  
☐ Adult Day Care ☐ Meat Market ☐ Other \_\_\_\_\_

Seating Capacity: \_\_\_\_\_ Utensil type for customer ☐ disposable ☐ reusable

Finishes:	Dining	Kitchen	Bar	Service	Storage
Walls	_____	_____	_____	_____	_____
Floors	_____	_____	_____	_____	_____
Coved Base	_____	_____	_____	_____	_____
Ceiling	_____	_____	_____	_____	_____
Light Fixtures shielded/shatter proof					

Dishwasher: Make/Mfg \_\_\_\_\_ Model # \_\_\_\_\_  
Water Heater: Make/Mfg \_\_\_\_\_ Model# \_\_\_\_\_ Capacity/Gallons \_\_\_\_\_

<u>Sinks:</u>	<u>Basic Minimum Dimensions</u>	<u>Drain Board Size</u>	<u>Drainage</u>	<u>No. Provided</u>
Washing:	3-Compartment 18"x 21"x 14"	(2) 24" x 24"	INDIRECT	_____
Food Preparation:	1-Compartment 18"x 21"x 14"	(1) 24" x 24"	INDIRECT	_____
Dishwash Pre-Rinse:	1-Compartment 20" x 20" x 6	(2) 24" x 24"	INDIRECT	_____
Bar:	4-Compartment 12" x 12" x 8"	(2) 14" x 14"	INDIRECT	_____

Food Disposal must be directly plumbed to waste.  
Floor sink (8" x 8") flush mounted with surrounding floor.

Grease interceptor provided: Make/Mfg \_\_\_\_\_ Model # \_\_\_\_\_  
Capacity/Gallons \_\_\_\_\_

EQUIPMENT GENERAL NOTES (check to indicate compliance)

- ☐ Equipment shall meet applicable NSF, and/or UL Sanitation, ETL Sanitation ratings; or equal.
- ☐ Sneeze guards properly installed at open food displays. Must meet NSF Standard #2, Section 4 & 5.
- ☐ Minimum 36" x 36" can wash with hot (140°) and cold water supply. Walls surrounding can wash Moisture resistant to 60".
- ☐ Pot rack to be installed above three-compartment sink.
- ☐ Minimum allowable separation between sinks is 12 inches, other equipment separated by minimum 3" or provided with rollers and quick disconnects.
- ☐ Maximum allowable travel distance to nearest hand sink is 25" (twenty-five feet). Must not pass thru door.
- ☐ Ice machine supplied with indirect waste line drained to flush mounted floor drain.

MECHANICAL EQUIPMENT GENERAL

- ☐ HVAC system in kitchen, preparation, and washing areas to have ducted supply and return.
- ☐ Exhaust hood to meet all NSF and UL standards.
- ☐ Adjoining wall(s) at heat/cook equipment provided with stainless steel from floor to underside of hood.
- ☐ Cooking equipment within overhang of exhaust minimum 12" inside ends minimum of 6".

SITE NOTES

- ☐ Concrete pad provided for storage of solid and grease waste containers.
- ☐ Waste disposal area within fifty feet of permitted facility requires air curtain or screen door at kitchen exit.